

The background of the entire page is a dark, textured surface, possibly slate or stone, with a mottled grey and black appearance. Scattered across this surface are several dried orange slices, some whole and some cut in half, showing their internal structure. There are also several small, brown pinecones and some dried, curled leaves or petals. The lighting is dramatic, with highlights on the orange slices and pinecones, creating a warm, autumnal feel.

Event Menu

2023

FAIRMONT BANFF SPRINGS

Fairmont
BANFF SPRINGS

Let's Eat!

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"First we eat, then we do everything else."

- M.F.K. Fisher



It's on us

The following are included in your event:

Service staff

White cotton linen

Dining & cocktail tables

Banquet chairs

Table flatware, glassware
& barware

Candles

Table numbers



Welcome to Canada's Castle in the Rockies!

Drawing inspiration from its history and land, the cuisine at Fairmont Banff Springs features an extensive range of flavors, with influences from the early settlers and indigenous roots, all the way through to today's global traveler.

Through unique service pieces, artistic displays, and best of all, restaurant quality food and how it is sourced, presented and served, build the foundation for making our events one of a kind. With our culinary team woven into the fabric of the community, seasonality becomes our main ingredient through partnerships with local farms and the best producers around the world. In addition, sustainability is also a driving force in our menu development which can include plant-based options, never ever meats, organic products, as well as ocean-friendly seafood, in collaboration with Canada's Ocean Wise program.

Events at Fairmont Banff Springs focus on the details, from chef's engagement in the planning phases, to the selection of ingredients and curation of menus, all the way to the post event follow up with the clients. The event's cuisine will leave a notable imprint within the guest experience, which is a major contributing factor to the Castles continued place in history.

We are excited to cater to your event, which will be just as unique as the surroundings.

- Executive Chef Atticus Garant



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THE FINE PRINT

PRICING

All prices are subject to change & will be confirmed no more than 60 days prior to the event.

SURCHARGES

All food & beverage prices are subject to a mandatory 20% surcharge of which 67% of the surcharge is a gratuity that is distributed to the Hotel's servers and, as appropriate other staff. The remaining 33% of the surcharge is retained (and not distributed as a tip or gratuity to the Hotel employees) by the hotel. All prices are in Canadian dollars.

AUDIO VISUAL

Fairmont Banff Springs is proud to partner with Encore Global throughout our entire hotel. Please visit <https://www.encoreglobal.com> or contact 403-762-1740.

ENTERTAINMENT

All live or recorded entertainment is subject to a RESOUND Charge and a SOCAN (Society of Composers, Authors and Music Publishers of Canada) charge, which is automatically applied to function invoices. Please speak with your Conference Services Manager for applicable fees.

MUSIC

Bands and DJs are not permitted to play above 75 decibels. All music must finish by 11:00pm.

BAR SERVICE

A minimum sale of \$400 per bar, per hour are required or a labour charge of \$120 per bar will be applied.

BOXES / PACKAGES / STORAGE

Please coordinate all shipping to the hotel to arrive no more than 3 days prior to your event. The Hotel is not responsible for damage to or loss of any articles left on the premises, prior, during or following an event. All shipped materials should be labeled with the hotel's shipping form supplied by your Conference Services or Catering Manager.

OUTSIDE VENDOR – SERVICES/RENTALS/DELIVERIES

The contract holder will be responsible for any incurred damage(s) by outside vendors. It is required that all vendors are in suitable attire and maintain a professional image while on property. All items must be picked up immediately following the event unless alternate arrangements have been made.

ENVIRONMENTAL STEWARDSHIP

Please consult with your conference services/catering manager BEFORE arranging for celebratory elements as certain items are restricted from use within the National Parks (ie. plastics, fireworks, confetti, rice, etc.).

LABOUR

Requests for additional staff will incur a labour charge of \$40 per hour, per person with a 3 hour minimum charge.

GUARANTEE

In order to ensure the success of your function, it is necessary that the Hotel be notified of the exact number of guests attending a function a minimum of 5 days prior to the event. This will be considered the minimum guarantee. If no guarantee is received by the required date, the contracted number of guests will be applicable or the actual number of guests in attendance should this number be greater than the contracted number. Should the number of guests attending the functions differ greatly from the original number quoted, Fairmont Banff Springs reserves the right to provide an alternative function room that will more appropriately accommodate the group's size.

MENU SELECTIONS

In order for us to ensure the availability of all chosen items, your menu selections are required two weeks prior to the function date. To ensure that all catering requirements stipulated are confirmed by both parties, we ask the client to sign a copy of the Banquet Event Orders and return copies to the Conference Services and Catering office a minimum of 7 days prior to the event. Menu items may contain nut by products. Please advise your Conference Service Manager of any allergies.

For any plated meals, please select only ONE menu for all guests (ie. same starter, same entrée, same dessert).

OUTSIDE FOOD AND BEVERAGE

No outside food and beverage will be permitted into the Hotel by patrons, vendors or guests, without special permission from the Hotel prior to the event. The Hotel reserves the right to charge for this service.

NOTE: Wedding cakes are the only exception.

MISCELLANEOUS

Fairmont Banff Springs is not responsible for damages to, or loss of, any articles left in the hotel prior to, during, and following any function by the client and / or delegates. Fairmont Banff Springs reserves the right to inspect and control all private function rooms. Liability for damages will be assessed accordingly. Fairmont Banff Springs further reserves the right to require security should conditions warrant justified cause, for either or both parties contracting said functions.



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PLATED BREAKFAST

All our plated breakfasts include scratch-made baked goods, butter and preserves and a selection of chilled juices, fresh coffee, decaffeinated coffee & LOT 35 signature teas.

For groups of less than 25, a \$7 per person surcharge will apply.

All plated breakfast include a choice of one of the following preset items:

Vanilla yogurt, berry compote & granola parfait

Or

Seasonal fruit salad

CLASSIC EGGS BENEDICT

48 per person

Peameal bacon, free run poached eggs, english muffins, roasted fingerling potatoes, hollandaise

TRANS CANADA BREAKFAST

45 per person

Aged cheddar & chives scrambled eggs, smoked bacon, chicken tarragon sausages, onion & pepper hash brown, blistered tomatoes

VEGAN ENGLISH BREAKFAST

46 per person

Tumeric, spinach & tofu scramble, onion & pepper hash brown, blistered tomato, vegan sausages, baked beans

BREAKFAST BUDDHA BOWL

42 per person

Farro & quinoa, sweet potatoes, wilted kale, edamame, crispy chickpea, avocado, poached free run eggs, lemon ginger emulsion

CHEESES & CHARCUTERIES

40 per person

Canadian cheeses, cured and smoked meats, fig jam, grainy mustard, grapes, grilled baguette

SALMON TASTING

46 per person

Smoked salmon, gravlax, house cured hot smoked steelhead, onion & caper marmalade, chive cream cheese, hardboiled egg, everything bagel, lemon, arugula

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BREAKFAST BUFFET

All our breakfast buffets include scratch made baked goods, breads, butter and preserves and a selection of chilled juices, coffee, decaffeinated coffee & LOT 35 signature teas.

For groups of less than 25, a \$7 per person surcharge will apply.

TRANS CANADA BUFFET

48 per person

- Steel-cut oatmeal, brown sugar, dried fruits, maple syrup
- Selection of dry cereal, milk, oat milk, soy milk, almond milk
- Fruit salad: melons, pineapple, grapes, blueberry
- Rivera yogurts, assorted flavors & vegan, gluten-free maple granola
- Sliced cheddar & swiss
- Free run scrambled eggs, chives
- Smoked bacon
- Chicken tarragon sausage, ketchup
- Home style potatoes, caramelized onion, sautéed peppers
- Belgian waffle, strawberry compote, maple syrup, vanilla crème anglaise

GLACIER BUFFET

38 per person

- Selection of dry cereal, milk, oat milk, soy milk, almond milk
- Fruit salad: melons, pineapple, grapes, blueberry
- Seasonal hand held fruit
- Greek yogurt, honey almond granola, berry compote
- Breakfast cold cut meat, black forest ham, oven-roasted turkey
- Slice cheeses, cheddar & swiss cheese

SPRAY RIVER BUFFET

44 per person

- Sliced melons
- Seasonal berries
- Chia seed pudding, coconut yogurt, acai, blackberry, gluten-free oat granola, mint
- Icelandic smoked salmon
- Hot smoked steelhead trout, hardboiled egg, pickled onions, fried capers
- Bagels & chives cream cheese

WORKING BREAKFAST

42 per person

- Fruit salad
- Yogurt, compote, granola
- Croissant
- Gluten-free muffin
- Toast
- Dry cereal
- Milk & milk alternatives
- Choose 3 of the following
 - Scramble eggs
 - Egg white frittata
 - Maple smoked bacon
 - Chicken tarragon sausage
 - Buttermilk pancake
 - Brioche french toast
 - Roasted breakfast potatoes
 - Steel-cut oatmeal

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For groups of less than 25, a \$7 per person surcharge will apply.

THE FAIRMONT SPA

50 per person

- Green tea quinoa porridge, goji berries, chia seeds
- Antioxidant smoothie, avocado, wheat grass & blueberry
- Sliced melon & berries
- Labneh, agave marinated strawberries, hemp seed, pistachio
- Chia seed pudding, coconut, acai, blackberry, gluten-free oat granola, mint
- Egg white frittata, aged cheddar, charred broccolini, blistered tomatoes
- Chicken tarragon sausage, ketchup
- Farro buddah bowl, edamame, roasted yam, wilted greens, crispy chickpea, turmeric ginger emulsion
- Breakfast fricassée, charred zucchini, cremini mushrooms, blistered tomatoes, pepper, onions
- Banana oat pancakes, banana coconut dulce, candied walnuts

BOW VALLEY BRUNCH

80 per person

- Compressed melon salad, basil, goat cheese
- Heirloom tomato salad, mini cucumber, garden herbs, white balsamic
- Cheeses & charcuteries, mustards, chutneys, pickles, crostini
- Chilled prawns, lemon, cocktail sauce
- Classic eggs benedict, pea meal bacon, hollandaise
- Thick-cut pork belly, honey mustard glaze
- Chicken & waffles, chili maple syrup
- Braised beef short rib, charred scallion, ginger glaze, sesame
- Cedar-planked steelhead trout, juniper honey glaze
- Roasted fingerling potatoes, caramelized onion, sautéed red peppers
- Roasted rainbow carrots & green beans, pumpkin seed gremolata
- Croissant bread pudding, toffee sauce
- Citrus choux
- Hazelnut praline financier
- White chocolate raspberry mousse

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BREAKFAST ENHANCEMENTS

Enhancements must be ordered with a breakfast buffet and are not to be substituted for breakfast.

DOMESTIC CHEESES

18 per person

Chutney, baguette, crackers, grapes

LOCAL COLD CUT & CURED MEAT

19 per person

Selection of cured, smoked, spreads, salami & saucisson, mustards, pickles, baguette

SLICED SEASONAL FRUITS & BERRIES

14 per person

Ripe melons, pineapple, grapes, berries

SALMON TASTING

20 per person

Icelandic smoked, gravlax, hot smoked steelhead, eggs, capers, cream cheese, rye crackers

BYO BREAKFAST SANDWICH

14 per person

Select up to a maximum of two options from below

Organic egg with:

Bread selection:

english muffin, butter croissant, flour tortilla

Meat selection:

peameal bacon, smoked bacon, and country

sausage patty

Cheese selection:

cheddar, swiss, and brie

BREAKFAST MEAT

10 per person

Select one: Smoked bacon, country breakfast sausage, chicken tarragon sausage, ham, peameal bacon, vegan sausage

STRAWBERRY & BANANA SMOOTHIE

10 per person

HARD-BOILED EGG

4 each

1/2 AVOCADO

6 each

STEEL-CUT OATMEAL

9 per person

Raw cane sugar, sundried raisins, and local honey

EGGS BENEDICT

12 per person

Poached eggs, peameal bacon, english muffin, hollandaise

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BREAKFAST ACTION STATIONS

Action stations are Chef attended. The price includes one Chef up to 2 hours.
Additional hours are 100 per hour, per Chef attendant.

Action stations must be ordered in conjunction with a breakfast buffet and
are not to be substituted for breakfast.

CREATE YOUR SMOOTHIE

16 per person

Greek yogurt, coconut yogurt, acai, strawberry, blueberry, banana, avocado, spinach, wheat grass, hemp seed, chia seed, gluten-free maple granola, local honey, vegan protein powder, turmeric, chili powder, ginger

ALBERTA FARM EGG BAR

20 per person

Eggs & omelets “made your way”
Free-range eggs, egg whites, egg alternative, bell peppers, onions, spinach, tomato, mushrooms, scallions, applewood smoked bacon, ham, sausages, swiss, aged cheddar

BUTCHER BLOCK HAND CARVED

Priced per person

Meat enhancements:
Minimum 30 guest

Honey glazed pork belly | 18
Apple chutney

Grilled flank steak | 24
Chimichurri, hollandaise

Pit ham carving station | 20
Maple glazed bone-in ham, mustards

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COFFEE BREAKS

FROM THE BAKERY

60 per dozen

Items must be ordered by the full dozen.

- Chocolate chips, oatmeal raisin, shortbread cookies
- Banana bread, chocolate walnut cake
- Stuffed mini donuts chocolate praline, red fruit, dulce
- Caramel brownies
- Pecan blondies
- Biscotti

Following items include butter & preserves:

- Gluten-free muffins
- Fruit danish
- Butter & chocolate croissants
- Iced cinnamon buns
- Cheese scones, raisin scones

BEAVER TAILS

70 per dozen

Plain, cinnamon sugar

Chocolate hazelnut sauce, banana, caramel sauce, whipped cream

WHOLE FRUIT 10 PIECES

38 per bowl

Bananas, pears, apples, oranges, seasonal selection

SLICED SEASONAL FRUITS & BERRIES (SERVES 10)

140 per platter

Ripe melons, pineapple, grapes, berries

RIVIERA YOGURT & GRANOLA

8 each

Assorted flavors & vegan, honey almond granola

ASSORTED FLAVOURS GRANOLA BARS

6 each

ICE CREAM NOVELTIES & FRUIT BARS

8 each

CANDY BARS

7 each

Mars, M&Ms, Aero, Hershey, Toblerone, Kit Kat

HARDBITE CHIPS

8 per bag (50 Grams)

ROLD GOLD MINI PRETZEL TWIST

6 per bag (47 Grams)



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THEMED COFFEE BREAKS

All themed coffee breaks are accompanied by coffee, decaffeinated coffee & LOT 35 teas.

MEZZE TIME

26 per person

- Hummus, green goddess, muhammara, marinated olives, herb feta, vegetable crudités, pita chips, garlic crostini, grilled flatbread
- Assorted soft drinks

STAMPEDE

27 per person

- House ketchup chips, butter cheddar popcorn
- Onion rings
- Wagyu beef corn dog
- House ketchup, honey mustard
- Mini donuts
- Assorted soft drinks

CHIP & DIP BAR

20 per person

- Kettle chips - caramelized onion dip
- Corn tortilla chips - queso dip, tomato salsa, guacamole
- Sea salt pita chips - roasted garlic hummus, tzatziki
- Assorted soft drinks

FLATBREADS

27 per person

- San marzano tomato sauce, buffalo mozzarella, basil, kalamata olive
- Mozzarella, wild mushrooms, truffle, prosciutto
- Spicy chicken, mozzarella, roasted peppers, chimichurri
- Herb infused olive oil, chili flakes
- Assorted soft drinks

TEA TIME

28 per person

- Tea sandwiches: chicken, egg, cucumber salmon
- Scones with jam and clotted cream
- Madeleine
- French macarons
- Organic mango black iced tea

FOR THE LOVE OF CHOCOLATE

24 per person

- Brownies, salted caramel chocolate bites
- Milk chocolate sablés, chocolate macarons
- Rocky mountain hot chocolate, whipped cream, marshmallow, chocolate shavings

GLUTEN-FREE & DAIRY FREE

21 per person

- Chocolate dipped strawberries
- Pate de fruit
- Blueberry coconut panna cotta
- Zucchini chocolate cakes
- Assorted juices

THE CAKE SHOP

21 per person

- Cake pops: assorted flavors
- Cupcakes: devil's food - double chocolate ganache
- Red velvet - cream cheese icing
- Lemon vanilla cup cakes

HARVEST TABLE

32 per person

- Sliced baguette, whipped salted butter, jam, local honey
- Baked brie, fig, candied walnuts
- Bowls of cut seasonal fruit and berries
- Yogurt, raw seeds, granola
- Shortbread cookies and brownies
- Assorted juices

GOOD MORNING

28 per person

- Granola bars
- Traditional tea breads —banana bread, chocolate walnut cake
- Lemon and chocolate madeleines
- Seasonal fruit
- Blueberry, spinach, avocado smoothie
- Assorted juices

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COFFEE BREAK BEVERAGES

COFFEE & TEA | 7.50

Brewed coffee, decaffeinated coffee & a selection of lot 35 teas

BREWED ICED TEA | 32 PER LITER

(serves 4-6 guests)

LEMONADE WITH CANE SUGAR | 32 PER LITER

(serves 4-6 guests)

ROCKY MOUNTAIN HOT CHOCOLATE | 45 PER

LITER

(serves 4-6 guests)

Whipped cream, marshmallow & chocolate shavings

INFUSED WATER TOWER | 50 PER 20 LITRE

(Serves up to 75 guests)

Lemon & cucumber

Strawberry & mint

SOFT DRINKS | 7 each

FLOW WATER | 7 each

SPARKLING MINERAL WATER | 7 each

ASSORTED JUICES | 7 each

SPORTS DRINK | 9 each

RED BULL & SUGAR-FREE RED BULL | 9 each

GRIZZLY PAW SODA | 9 each

COLD BREW COFFEE | 9 each

TABLEAU PREMIUM SPARKLING & STILL FILTERED WATER

3 per person (up to a maximum of 300 guests)

Whether in dining areas, meetings & conferences, social events such as weddings or galas, elevate the guest experience by providing Tableau premium sparklings and still filtered water on-site (presented in glass bottles per table – each bottle holds approximately 1 litre of water and serves between 4-6 persons).

Superior taste, elegant aesthetics, eco-forward, and unparalleled service have established Tableau Filtered Water as the preferred solution in the premium water category.

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MEALS TO-GO

We cannot accomodate half- sandwich options. Snack selections will be the same for all to-go meals, regardless of sandwich selections.
Additional snacks \$8 per bag.

BREAKFAST

36 per box

All to-go breakfast include: house-made muffin, hard-boiled egg, whole fruit, bottled juice, brewed regular & decaf coffee & lot 35 teas.

Sandwiches

HAM & CHEESE
Honey mustard, croissant

TOMATO, FETA & AVOCADO
Alfalfa, gluten-free keto buns

BLT
Aïoli, brioche bun

Bowls

YOGURT PARFAIT
Berry compote, granola

CHIA SEED PUDDING
Coconut, blackberry, mint

LUNCH

42 per box

All to-go lunch include: water, mustard & mayonnaise (on the side).

Select 1 sandwich or entrée salad & 3 snacks.

You can choose up to a maximum of 4 sandwich options for your group.

Sandwiches

Garden wrap: tomato, cucumber, avocado, pea shoots, green goddess

Chicken salad: croissant celery, onions, grapes, herb dressing

Roasted turkey wrap: bacon, tomato, cheddar, crisp romaine, cajun spiced aioli

Roast alberta beef: mustard, caramelized onion aioli, aged cheddar, sesame bun

Egg salad: watercress, sourdough

Smoked ham swiss: butter leaf, honey mustard, brioche bun

Muffaletta salami: provolone, olives & pimento tapenade, arugula, focaccia

Entrée salad

GREEK SALAD

Kalamata olives, tomatoes, bell pepper, cucumber, Red onions, olives, feta, romaine, olive oil and herb dressing

COBB SALAD

Crisp lettuce, scallions, tomatoes, bacon lardon, Boiled eggs, cucumbers, blue cheese, ranch

Choice of one protein to be added to your salad:

- Grilled chicken breast
- Crispy tofu, chili salt

SNACKS

Potato chips
Granola bar
Chocolate chip cookie
Vegan chocolate cake
Gluten-free brownie
Whole apple

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TWO COURSE PLATED LUNCH

All of our plated lunch selections include artisan rolls, butter & coffee, decaffeinated coffee & LOT 35 teas.
Set menu lunch (to make a 3-course meal - additional course \$15).

Soups

Local foraged mushrooms
Puffed grains

Caramelized carrot
Carrot top pistou

Roasted tomato
Basil oil, sourdough croutons

Cream of cauliflower & parsnip
Toasted hazelnuts

Salads

Mixed greens
Cherry tomatoes, cucumbers, pickled onions, radishes, white balsamic

Chopped romaine
Parmesan cheese, croutons, bacon, garlic & lemon dressing

Wedged butter leaf
Roasted beet, candied walnut, goat cheese, sherry vinaigrette

Entrées

LOCAL HONEY GLAZED CHICKEN BREAST | 54
Farro risotto, oyster mushrooms, charred baby carrots

GRILLED BEEF FLAT IRON STEAK | 69
Crispy fingerling potatoes, asparagus, jus

SEARED ICELAND COD | 55
Squash ratatouille, herb pistou

HOT SMOKED STEELHEAD TROUT | 57
Roasted onion puree, fennel, tomato, dill & chive oil

CHEESE TORTELLINI | 52
Sundried tomatoes, broccolini, kale, parmesan roasted garlic cream

WARM DU PUY LENTIL SALAD | 52
Polenta fries, charred zucchini caponata, oyster mushrooms, sherry gastrique

Entrée salads

COBB SALAD | 28
Crispy lettuce, red onions, tomatoes, bacon lardon, boiled eggs, crumbled blue cheese, ranch dressing

CAESAR SALAD | 28
Crispy romaine, bacon, parmesan, croutons, lemon garlic dressing

ENTRÉE SALAD ENHANCEMENT OPTIONS (ADD TO SALAD BASE PRICE ABOVE):

- **Grilled chicken breast | 22**
Pico de galo
- **Flat iron steak | 26**
Chimichurri
- **Marinated shrimps | 28**
Charred lemon

Desserts

Tiramisu
Lady finger cookies, mascarpone mousse, chocolate shards

Vegan gluten-free chocolate cake
Berry compote, chocolate sauce

Black forest coupe
Sour cherries, chocolate curls

Mango passion mousse
Toasted coconut shavings, mango salsa

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LUNCH BUFFETS

All of our lunch buffets include artisan rolls and butter and coffee, decaffeinated coffee & LOT 35 signature teas. For groups of less than 25, a \$7 per person surcharge will apply.

WORKING LUNCH

54 per person

Heritage greens & vinaigrette
Potato salad
Tomato cucumber salad
Chocolate chip cookie
Madelines
Fruit crèmeux

Choose 2 main entrées:

Roasted chicken breast | Chimichurri
Seared cod tomato & olive concasse
Cheese tortellini herb garlic cream
Alberta beef stew | Mushroom & pearl onion
Butter chicken
Chickpea curry

Choose 2 side dishes:

Herb roasted fingerling potatoes
Basmati rice
Roasted root vegetables
Steamed green vegetables
Warm grain salad | Crispy brussel sprout
Penne pasta | Cherry tomatoes, spinach

STOCK SANDWICH BAR

52 per person

Oven cured tomato soup grilled cheese crouton
Coleslaw: shaved cabbages & apple
Potato salad: cornichons, shallots, parsley, mustard, cider mustard
Baby greens salad: white balsamic dressing, lemon vinaigrette
Kettle chips sea salt
Chocolate cookies
Lemon meringue tarts
Market fruit salad

SANDWICHES

CHOOSE THREE

Garden wrap

Tomato, cucumber, avocado, pea shoots, green goddess

Chicken salad croissant

Celery, onions, grapes, herb dressing

Roasted turkey wrap

Bacon, tomato, cheddar, crisp romaine, cajun spiced aioli

Roast alberta beef

Mustard, caramelized onion aioli, aged cheddar, sesame bun

Egg salad

Watercress, sourdough

Smoked ham

Swiss, butter leaf, honey mustard, brioche bun

Muffaletta

Salami, provolone, olives & pimento tapenade, arugula, focaccia

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LUNCH BUFFETS

All of our lunch buffets include artisan rolls and butter and coffee, decaffeinated coffee & LOT 35 signature teas. For groups of less than 25, a \$7 per person surcharge will apply.

CASTELLO ITALIAN LUNCH

56 per person

Minestrone soup

Grilled radicchio salad

Pecorino, green apple, almond, preserved lemon

Tomato & bocconcini salad

Basil, balsamic vinaigrette

Kale & romaine caesar

Garlic herb croutons, creamy lemon garlic, parmesan

Chicken piccata

Caper brown butter sauce

Cheese tortellini

Pancetta, green peas, basil, alfredo sauce

Gluten-free gnocchi

Blistered tomatoes, baby spinach, oyster mushrooms, pesto

Charred broccolini

Red chimichurri, grilled lemon

Tiramisu

Lemon panna cotta

Ricotta cannoli

THE FAIRMONT SPA

55 per person

Hearty vegetable & grain soup

Kale & shredded brussels sprout salad

Seeds, blueberries, alberta honey

Puy lentil salad

Cucumber, pomegranate, vegan feta, cilantro, lemongrass

Compressed melon salad

Radishes, basil, lime vinaigrette

Grilled albacore tuna

Cherry tomato & fava bean succotash

Seared chicken breast

Charred scallion pistou

Wild rice pilaf

Cremini mushrooms

Wilted winter greens

Poached golden beets, pumpkin seed, lemon

Vegan chocolate cake

Seasonal berry tart, lemon curd

Sliced melons & berries

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ALBERTA SMOKEHOUSE

56 per person

Corn chowder

Coconut cream, potato

Macaroni salad

Green onions, creamy dressing

Potato salad

Cornichons, shallots, parsley, mustard, cider

Coleslaw

Shaved cabbages & apple

Craft cider roasted chicken

Charred lemon, garden herbs

Smoked beef brisket

Rye BBQ sauce

Creamy macaroni & cheese

Sourdough crumbs, cheddar

Southern style creamed corn

Bacon lardons

Baked beans

Cremini mushroom

Seasonal fruit crumble

Saskatoon and blueberry tarts

Chocolate chip cookies

DIY TACO BAR

58 per person

Cantina style tortilla soup

Lime, crispy tortilla strips

Mexican chopped salad

Charred sweet corn, peppers, black beans, red onion

Tomato & avocado salad

Red onions, lime vinaigrette

Grilled pineapple salad

Cucumber, red onion, pepper, cilantro, chipotle

Rice & beans

Smoked tomato, cumin

Warm mini flour tortillas

Guacamole, sour cream, charred tomato salsa, Pickled jalapeño, onions, lime, jack cheese

Taco filling

Choose 2

Pulled pork carnitas

Chicken tinga

Crispy cod

Charred cauliflower al pastor

Tres leche

Mexican cookies

Coffee sugar dusted churros, abuelita chocolate sauce

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WALDHAUS ALPINE LUNCH

59 per person

Beer, bacon and cheese soup

Pretzel croutons

Cucumber salad

Dill & parsley, sour cream dressing

Potato salad

Cornichons, parsley, shallots, mustard, cider vinaigrette

Beet salad

Shaved onions, chopped herbs, red wine vinegar

Pretzel buns

Salted butter, beer mustard

Chicken schnitzel

Lemon, capers

Bratwurst

Sauerkraut, mustard jus

Baked alpine spaetzle

Caramelized onions, gruyère cheese sauce

Maple roasted root vegetables

Black forest trifle

Berliner donuts

Apple strudel

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RECEPTION MENUS

Each items must be ordered by the dozen. Hors d'oeuvres can be tray served or stationed.

COLD HORS D'OEUVRE

- **Deviled free-range eggs | 70**
Chive, crispy speck, radish
- **Smoked duck tartare | 90**
Blueberry mostarda
- **Chicken liver mousse | 76**
Saskatoon berry, brioche
- **Beef carpaccio | 86**
Nasturtium aioli, parmesan snow, focaccia
- **Beef tartare | 90**
Cured egg yolk, caper, shallot, brioche
- **Poached lobster | 92**
Sweet pea crème fraîche, radish
- **Walter's caesar | 88**
Smoked oyster, celery leaves
- **Salmon gravlax | 86**
Gin crème fraîche, roe, blini
- **Sundried figs | 88**
Whipped goat cheese, jambon
- **Pork rillettes | 84**
Apple chutney, dark rye
- **Burrata crostini | 72**
Heirloom tomatoes, basil
- **Gougere | 76**
Triple cream brie, chives, truffle granola

Vegan

- **Spring roll | 74**
Pickled vegetable, mango, cashew sauce
- **Beet tartare | 72**
Crispy capers, pickled mustard seeds, greens
- **Compressed melon | 70**
Chamoy, basil

HOT HORS D'OEUVRE

- **Chicken spring roll | 70**
Sweet chili soy sauce
- **Tandoori chicken kabob | 74**
Mint chutney
- **Teriyaki glazed beef skewer | 92**
Scallion ponzu
- **Alberta beef slider | 84**
Cheddar, bbq sauce, pickles
- **Crab cake | 92**
Tomato jalapeno jam
- **Seared scallop | 94**
Double smoked bacon, fennel fondue | 94
- **Crispy malibu coconut shrimp | 90**
Sweet sour sauce
- **Pork belly bao bun | 80**
Pickled vegetables, cilantro
- **Bacon wrapped medjool date | 84**
Sobrasada, preserved lemon aioli
- **Lamb mergez kofta | 90**
Mint yogurt
- **Mini quiche | 72**
Caramelized onion, pine nut, fennel
- **Alberta mushroom tart | 74**
Kootenay alpine cheese mornay, chives

Vegan

- **Vegetable spring roll | 72**
Plum sauce
- **Vegetable samosa | 70**
Tamarind chutney
- **Vegetable dumpling | 76**
Soy sweet chili sauce

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RECEPTION FAVORITES

COCKTAIL ENHANCEMENT

MIXED NUTS (PEANUT FREE)

75 per bowl

(serves 10 guests)

KETTLE CHIPS, MAPLE CAYENNE SALT

32 per bowl

(serves 10 guests)

TORTILLA CHIPS, GUAJILLO CHILI & LIME SALT

35 per bowl

(serves 10 guests)

KETTLE POPCORN, TRUFFLE PARMESAN

35 per bowl

(serves 10 guests)

WONTON CHIPS, TOGARASHI

32 per bowl

(serves 10 guests)

POPCORN MACHINE

8 per person

CRUDITÉS

16 per person

Raw & pickled vegetables

Hummus, green goddess, flatbread

CHEESE

22 per person

Selection of artisan cheeses

Fresh & dried fruit, nuts

Jam, chutneys, honey

Breads & crackers

CHARCUTERIE

22 person

Cured meat, salami, saucisson, spreads

Marinated olives, pickled vegetables

Mustards

Breads & crackers

JAMBON MELON

26 per person

Cured serrano ham, cantaloupe, honeydew

Seasonal fruit, burrata, ricotta

Mint, chive oil

CANADIAN OYSTERS

84 per dozen

On the half shell, grated horseradish, mignonette sauce, house hot sauce, lemon wedges

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RECEPTION PACKAGES

ROCKY MOUNTAIN RECEPTION

110 per person

Minimum 50 guests required

Passed canapés

Smoked bison tartare

Blueberry mostarda, hickory stick

Honey glazed gougere

Brie mousse, ginger bread granola

Alberta mushroom tart

Kootenay alpine cheese mornay, chives

Harvest table

Roasted butternut

Whipped goat cheese, pumpkin seed brittle, sherry gastrique

Alberta farro salad

Charred corn, red currants, salami, lemon vinaigrette

Kale & Raddichio Salad

Saskatoon berry vinaigrette, ricotta salanta, toasted almonds

Salami, cured meats and spreads

Mustards, marinated olives

Small producer cheeses

Stone fruit chutney, orchard fruit butter, local honey

Fresh, pickled & grilled vegetables

Green goddess, muhammara, hummus

Bakery breads, cracker & lavash

Main dishes

Fried chicken

Mountain berry hot sauce, ranch dip

Cedar planked steelhead

Juniper & honey glazed

Roasted alberta organic heirloom carrots & beets

Local honey

Slow roasted alberta beef prime rib

Jus, horseradish, mustard, buns
(include 1 chef attendant)

Desserts

Alberta honey cake

Apple cinnamon bread pudding

Springs chocolate praline verrines

LATE NIGHT RECEPTION

32 per person. Select 3 items

Service available 9:00pm-12:00am (only)

Tater tots

Cheese sauce, sour cream, bacon bits, scallions, house ketchup

Dry snack

Ketchup chips, sea salt chips, caramel corn, cheese popcorn, mini pretzel

Nachos

Queso, beef brisket barbacoa, pico de gallo, crema, guacamole

Donair stand: Lamb & beef donair, falafel,

Sweet sauce, garlic sauce, fresh & pickled vegetables, pita

Pub grub

Wagyu beef corn dog, onion rings, waffle fries, ketchup, aioli

Poutine

Fries, cheese curd, gravy, ketchup, aioli

Mini donuts

Chocolate hazelnut, jam, dulce

Churros

Chocolate sauce

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RECEPTION ENHANCEMENT

Priced per person. Must be ordered for a minimum of 75% of the attendance.
Reception stations must be ordered in conjunction with other reception menus or added to your dinner buffet.

MEZE STATION

19 per person

- Grilled, pickled & fresh vegetables
- Edamame hummus, muhammara, tzatziki
- Mixed olives, marinated feta, tomato bruschetta
- Pita chips, flatbread, lavash cracker

OCEAN WISE SEAFOOD BAR

35 per person

- Marinated shrimps, poached mussels & clams,
- Crab legs, tuna crudo, oysters
- Lemon wedges, horseradish cocktail sauce

FRITTERIE

25 per person

- Waffle fries, cheese curds, poutine gravy, beef chili
- Wagyu beef corn dogs
- Ketchup, roasted garlic aioli, honey mustard

ENHANCEMENT

Caramelized onions & peppers | 8
Shaved montreal smoked meat | 10
Duck confit | 12
Alberta braised short rib | 16

SLIDERS

25 per person

- Alberta beef patty, crispy chicken, veggie burger
- Bacon jam, house ketchup, beer mustard, garlic aioli
- Cheddar cheese, swiss cheese
- Slider buns

TACO BAR

22 per person

- Pork carnitas, carne asada, crispy cod, jack fruit al pastor
- Warm mini flour tortillas
- Roasted tomato salsa, guacamole, lime crema, queso fresco, hot sauces
- Shredded iceberg, cabbage slaw, pickled onion

MASHED POTATO BAR

30 per person

- Buttermilk mashed potatoes
- Pomme aligot
- Braised beef shortrib bourguignon, pearl onion, mushroom, red wine
- Chicken à la king, green peas, heirloom carrot, veloute
- Seafood newburg, lobster, scallop, shrimps, creamy fumet
- Squash ratatouille
- Crispy shallot, fried garlic, chive crème fraîche, scallion, thick-cut lardon

LITTLE ITALY

32 per person

- Classic lasagna, ricotta, mozzarella, san marzano tomato sauce
- Gluten-free gnocchi, blistered tomatoes, baby spinach, oyster mushrooms, pesto

Flatbreads (choose 2)

- San marzano tomato sauce, buffalo mozzarella, basil
- Wild mushrooms, truffle, prosciutto, arugula, pecorino
- Spicy chicken, mozzarella, roasted peppers, chimichurri

TAPAS Y PAELLA

34 per person

- Pipirrana salad, marinated olives, jambon, melons, ricotta
- Paella: shrimps, mussels, clams, lobster, chorizo, peas, garlic, peppers, tomatoes, saffron rice
- Cod casserole, salsa roja, charred shishito pepper, grilled focaccia

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OUI CHEF!!! ACTION STATIONS

Chef attendant action station, price per person unless specified, includes 1 chef for up to 2 hours, additional hours at \$100/hour. All action stations must be ordered for a minimum of 75% of the attendance.

Reception stations must be ordered in conjunction with other reception menus or added to your dinner buffet.

PASTA

32 per person (choose up to 2 items) includes garlic bread

Cavatappi

Rich bolognese sauce, parmesan

Gemelli

Butternut, kale, oyster mushroom, parsley
garlic pistou

Rigatoni

Calabrese, broccolini, roasted pepper,
ricotta salata

Gluten-free gnocchi

Confit tomatoes, spinach, pine nuts, tomato
water

TUNA POKE

29 per person

- Tuna sesame dressing
- Salmon shoyu, yuzu
- Marinated tofu maple soy, sesame
- Seasoned rice
- Red cabbage, cucumber, edamame, carrot, avocado, wakame
- Sesame seed, togarashi, furikake

CRUDO

29 per person

- Yellowtail aguachile
- Shrimp lime, cilantro
- Scallop charred pineapple, coconut
- Cucumber, red onions, avocado, pico de gallo
- Cilantro, herb oil

EAST COAST MUSSELS

25 (choose up to 2 items) includes garlic bread

Mariniere

White wine, butter, onions, garlic, parsley,
lemon

Tomato coulis

Chorizo, garlic, parsley

Green curry

Ginger, lemongrass

Coconut curry

Cilantro, green onions

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SWEET ENDINGS

PIES & TARTS

22 per person

- Seasonal berry
- Chocolate ganache
- Lemon brûlée
- Pumpkin

PAVLOVA

24 per person

- Vanilla and strawberry meringues
- Lemon curd, raspberry compote, chocolate sauce, caramel sauce, vanilla custard
- Sprinkles, chocolate shavings, vanilla, dried berries

CUPCAKES

85 per dozen (Choose up to 3 items)

- Chocolate
- Red velvet
- Carrot
- Lemon
- Vanilla raspberry

SWEET CANAPÉS

82 per dozen (Choice of 2 if less than 25 guests, can be stationed or tray served)

- Salted caramel chocolate bites
- Pistachio and cherry financier
- Saskatoon and blueberry tarts
- Lemon meringue tarts

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THREE COURSE PLATED DINNER

All of our plated dinners include artisan rolls, butter & coffee, decaffeinated coffee & lot 35 teas.
For four course menu – add \$15 per person for 1 additional course plus applicable surcharges noted below.

Please check with your catering manager in advance
on 'pre-selected choice menus' – restrictions may apply depending on the size of group.

Pre-selected appetizer/main/dessert choice is an additional \$5 per person,
per course charge and selections are due 5 days in advance of your event.

Choice of menu at time of service – please discuss in advance with your catering manager as restrictions may
apply depending on the size of group and additional pricing would apply as follows:
\$10/person/course for appetizer or dessert and \$25/person for main entree.

SOUP

- Cauliflower
Crushed hazelnuts, parmesan crisp, chive oil
- Maple roasted carrot & quebec brie emulsion
Carrot chips, top pistou
- Roasted san marzano
Chive mascarpone, basil, sour dough
croutons
- Caramelized parsnip
Pear, crumbled blue cheese, parsnip chips
- Chipotle sweet potato
Coconut milk, toasted coconut shards, lime

SALAD

- Garden salad
Cherry tomatoes, cucumbers, crispy shallot,
radishes, white balsamic dressing
- Grilled mini romaine
Roasted apple, brioche crumbs, alpine
cheese snow, sherry maple vinaigrette
- Kale & radicchio
Roasted pears, candied pecan, blue
elizabeth, house dressing
- Baby gem lettuce
Honey roasted oyster mushroom, spiced pine
nut granola, goat cheddar, maple mustard
vinaigrette

APPETIZER

- Roasted beets | +4
Pickled shimiji, goat yogurt, mustard seed,
cold pressed canola, frisée
- Duck salad | +6
Baby gem lettuce, confit, magret lardon,
toasted pine nut, saskatoon berry vinaigrette
- Cured salmon | +7
Ashes, toasted nori, confit leek, preserved
lemon crème fraiche, roe
- Jambon melon | +8
Cured ham, cantaloupe, honeydew, ricotta,
micro greens, honey basil vinaigrette
- Poached lobster tail | +20
Sweet pea puree, fennel slaw, preserved
lemon, shell oil, radish

HOT APPETIZER

- Caramelized onion tart | +5
Pine nuts, green house tomato chutney,
fennel
- Seared scallop | +12
Pork belly lardon, creamed corn, pea shoot oil

Palate Cleanser

- Served in martini glass
- Served on an ice brick | +10
(Requires 7 days notice)
- Cherry and sage
- Cranberry & prosecco
- Mint mojito



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\$10/person/course for appetizer or dessert and \$25/person for main entree.

ENTRÉES

SEARED STEELHEAD TROUT | 103

Kale, beet, burnt onion soubise

ICELANDIC COD | 107

Smoked brandade, fingerling, tomato chips, pickled
pearl onion, tomato water

LIGHTLY SMOKED SALMON | 105

Cauliflower purée, garden peas, preserved lemon
vinaigrette, dill

SEARED CHICKEN BREAST | 103

Crushed squash, wilted greens, chicken velouté

PAN ROASTED CHICKEN BREAST | 105

Soft polenta, seared oyster mushroom, garlic jus,
charred lemon

ALBERTA BEEF TENDERLOIN | 115

Asparagus, charred heirloom carrots, beef tallow
mash, okanagan cabernet jus

SEARED LAMB LOIN | 119

Root vegetable tatin, charred cipollini, farro, sherry

BISON STRIPLOIN | 117

Smoked carrot purée, glazed turnips, roasted
fingerling, gingerbread granola, dark chocolate jus

BRAISED BEEF SHORT RIB | 110

Crushed sweet potato, crispy brussels, pickled
shemiji, chimichurri

CHEESES

LE CENDRILLON

Ash goat cheese, butternut chutney

CLOTHBOUND CHEDDAR

Local honey torched, fermented blueberry, nut
bridle, grilled baguette

RASSEMBLEU

Pear chutney, maple pecan, buttery brioche

MORBIER

Cherry chutney, lavash

DESSERTS

STRAWBERRY BAVAROIS CHOUX

Strawberry rhubarb coulis, dehydrated meringue,
grapefruit curd

PEAR CARAMEL BROWNIE SLICE

Salted caramel pears, whipped ganache, crunchy
chocolate, peta zeta

TRIPLE CHOCOLATE SLICE

Toasted hazelnut biscuit, praline cream

EXOTIC OPERA CAKE

Coconut & lime mousse, yuzu crème, green tea
coconut sponge, basil

VEGAN CHOCOLATE AND ORANGE CAKE

Sour cherry compote

VEGETARIAN / VEGAN

CARAMELIZED ONION TART | 110

Pine nuts, green house tomato chutney, fennel

HAND CUT PAPPARDELLE | 112

Sautéed wild mushrooms, garden peas,
squash, ricotta, herb pistou

CHICKPEA PANISSE | 114

Warm quinoa salad, acorn, charred carrot,
red chimichurri



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CASTLE EXPERIENCE TASTING MENU

140 per person. Plated dinner featuring some of our signature dishes from the Castle's restaurants.

SOUP

THE VERMILLION ROOM SOUPE À L'OIGNON

Caramelized onions, sherry, baguette

APPETIZER

WALDHAUS HAUS SMOKED TROUT

Fingerling potatoes, gurkensalat, radish, frisée, mustard dressing

ENTRÉES

1888 CHOP HOUSE BRAISED BEEF CHEEKS

Roasted root vegetables, parsnip purée, dill, mustard jus

CHEESE

GRAPES OSSAU-IRATY

Poached pear, fig chutney, baguette

DESSERT

CASTELLO ITALIANA TIRAMISU

Mascarpone mousse, lady fingers, chocolate, coffee liqueur

CASTLE PRIME RIB DINNER

150 per person (plated)

MAPLE ROASTED CARROT SOUP

Crème fraîche, carrot chips

WEDGE SALAD

Cherry tomato, cucumber, pickled onions
Thick-cut lardon, black garlic dressing

ALBERTA BEEF PRIME RIB ROAST

Whipped potatoes, asparagus, yorkshire pudding, jus, horseradish, mustard

PAVLOVA

Lemon curd, strawberries



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SIX COURSE TASTING MENU

160 per person. All of our plated dinners include artisan rolls, butter & coffee, decaffeinated coffee & LOT 35 teas.

7 SIGNATURE FOODS OF ALBERTA

Bison | Beef | Honey | Canola | Red Fife Wheat | Saskatoon Berries | Root Vegetables

Due to the seasonality of these menus, some items may be replaced/adjusted accordingly based on availability. Please confirm with your catering manager in advance.

SPRING & SUMMER

SMOKED BISON TARTARE

Northern divine caviar, onion mignonette, black pepper, green almonds

BABY GEMS

Pine nut mylk, pistachio dukkah, garden herbs, saskatoon berry xo

MI-CUIT ARCTIC CHAR

Cold pressed canola oil, soubise, dandelion capers, spruce tips

BRANDT LAKE ALBERTA WAGYU BEEF

Morel mushrooms, young garlic, white sunchoke, spring peas

CRÈME FRAÎCHE SORBET

Raw beet

HONEY & RHUBARB

Lemon verbena panna cotta, red fife crumble, pistachio

FALL & WINTER

SMOKED BISON TARTARE

Onion mignonette, green apple, watercress, brioche

BABY GEMS

Pine nut mylk, pistachio dukkah, garden herbs, saskatoon berry xo

MI-CUIT ARCTIC CHAR

Cold pressed canola oil, white sunchoke, caviar beurre blanc

BRANDT LAKE ALBERTA WAGYU BEEF

Chestnut mole, red kuri squash, chanterelle mushroom, currants

CRÈME FRAÎCHE SORBET

Raw beet

HONEY & PEAR

Vanilla panna cotta, red fife crumble, pistachio



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DINNER BUFFET

A minimum number of 50 guests is required. Price includes chef attendants for up to 2 hours.

ALBERTA FEAST

175 per person

Taber corn chowder

Local potato, chives

Baby gem lettuce

Cucumber, pickled onion, granola saskatoon berry vinaigrette

Buckwheat couscous

Poached orchard fruit, parsley, citrus, cold press canola

Smoked beets salad

Local blue cheese, candied walnut, haskap agrodolce

Smoked & cured meats

Pickles, mustards

Artisan cheeses

Chutney, local honey

Fresh & pickled vegetables, flatbread, pita chips

Goat cheese and ricotta dip, grilled apricot, honey, peas, dill, red bean hummus, shoots

Slow roasted bison striploin chef attendant

Horseradish, mustard, mountain berry demi-glace, house baked buns

Spiced roasted whole chicken

Garlic lemon butter

Lightly smoked cedar-planked steelhead trout

Juniper sage glaze

Braised beef short rib

Sauteed oyster mushroom

Alberta grain pilaf

Charred corn, currant, herbs

Glazed carrot & smashed turnip

Garden herb

Alpine cheese mashed potatoes

Springs chocolate verrines

Carrot cake

Alberta honey cake

Saskatoon berry & red fife crumble



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DINNER BUFFET

A minimum number of 50 guests is required. Price includes chef attendants for up to 2 hours.
All of our dinner buffets include artisan rolls and butter and coffee, decaffeinated coffee and LOT 35 teas.
For groups of less than 50, a \$7 per person surcharge will apply.

BRASSERIE

115 per person

Caramelized onion & bone marrow broth
Gruyere croutons

Salade verte
Marinated tomato, goat feta, pickled onions, toasted almonds, candied walnuts, dried cranberry, crouton, red wine vinaigrette, maison dressing

Charred broccolini salad
Pecorino, preserved lemon, tonnato sauce

Puy lentil salad
Maple candied squash, charred pepper, sherry gastrique

Local meats & charcuterie
Chutney, mustard, breads

White wine poached east coast mussels
Garlic, lemon, parsley

Icelandic cod en papillote
Olives, blistered tomato, salsa verde

Braised beef short ribs
Smashed sweet potatoes, oyster mushroom, cipollini

Herb roasted chicken supreme
Garlic cream, chimichurri

Duck fat fingerling potatoes
Chive crème fraîche

Braised carrot, charred brussels sprout
Crispy shallot

Profiterole

Macaron

Hazelnut financier

Crème brulee

CHINOOK

120 per person

Maple roasted parsnip soup
Mini potato chips

Swiss leaf lettuce & spinach salad
Grilled peaches, blackberry, candied pecan, feta, maple sherry

Roasted oyster mushroom
Sweet pickled onions, charred pimento, crispy kale, labneh

Marinated heirloom tomatoes
Burrata, olive oil, balsamic

Smoked steelhead trout
Fennel slaw, chive crème fraîche, arugula

Grilled sourdough, baguette crostini

Alberta beef striploin
Black garlic jus, chimichurri

Warm duck confit fingerling salad
Pickled shimiji mushroom, mustard seed, saskatoon berry jus

Cider braised pork shoulder
Wilted kale, apple, mustard vinaigrette

Farro & quinoa pilaf
Pearl onion, brussel sprout, heirloom carrot

Roasted acorn squash, glazed turnip
Chive butter

Lemon meringue tart

Pear caramel slice

Classic opera

Saskatoon berry bread & butter pudding

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SPICE MARKET **120 per person**

Chickpea salad

Cherry tomato, red onion, cilantro, cucumber chaat dressing

Chef's garden salad

Mixed greens, shaved radish and carrot, toasted cashews, crisp shallots, ginger tamarind vinaigrette

Grilled tandoor chicken

Spiced tomato sauce, garam masala, garlic, ginger

Beef short rib vindaloo

Caramelized garlic and onions, chilies

Braised lentils

Kidney beans, onions, garlic, garam masala, tomato

Potatoes & cauliflower

Masala, turmeric, tomato, coriander

Greens and paneer

Spinach, kale, ginger, chile, coriander

Basmati rice

Green peas, cumin, cardamom, cilantro and drawn butter

Naan and papadum

Assorted pickles, cucumber raita, mint chutney

Dark chocolate tart

Pistachio semolina cake

Honey milk pudding

Preserved raspberry and almond

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CARVING STATIONS

Following prices include one chef attendant for 2 house, additional chefs are \$100 per hour, per chef attendant. Attended stations must be ordered in conjunction with a dinner buffet and are not to be substituted for dinner. Carving stations serves a minimum of 30 guest.

SALMON WELLINGTON

24 per person

Grilled asparagus, kale slaw, charred lemon, sorrel cream sauce

ALBACORE TUNA

26 per person

Sticky rice, carrot slaw, wakame, edamame, citrus ponzu

WHOLE ROASTED CHICKEN

26 per person

Greek salad, fried potato wedges, garlic sauce, warm flatbread

ALBERTA PORCETTA

30 per person

Chimichurri, pickled vegetables, grilled focaccia

CHARRED BISON STRIPLOIN

35 per person

Tomato avocado salad, salsa verde, queso fresco, corn tortilla, hot sauce bar

ALBERTA BEEF PRIME RIB

35 per person

Yorkshire pudding, mashed potatoes, thyme jus, horseradish, mustard

BEEF TENDERLOIN SOUS VIDE

38 per person

Pomme frite, brioche slider bun, béarnaise

HERB CRUSTED RACK OF LAMB

42 per person

Charred broccolini, creamy polenta, sauce vierge

SIGNATURE BUTCHER BLOCK

Following prices include one chef attendant for 2 hours, additional chefs are \$100 per hour, per chef attendant. Chef attended stations are to be ordered in conjunction with a dinner buffet or a reception. Signature carving station serves a minimum of 180 guests.

35 DAY AGED ALBERTA HIP OF BEEF

22 per person

Pomme au gratin, horseradish, mustard, jus, bread rolls

WHOLE PIG PORCHETTA

18 per person

House sausage, apple, citrus zest, chimichurri, grilled sourdough, yellow mustard

SMOKEHOUSE WHOLE PIG

16 per person

Stanley smokehouse bbq sauce, rice & beans, cole-slaw, slider buns

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SIGNATURE BUFFET

All of our signature dinner buffets include coffee, decaffeinated coffee and LOT 35 teas.

A minimum of 100 guests is required. Additional fees for smaller groups.

A UNIQUE TASTE OF CANADA

225 per person

Experience an unrivalled evening surrounded by unique décor bringing together these diverse regions of Canada

Maritimes

- Seafood chowder
- New brunswick potato salad
- Cornichon, shallot, mustard emulsion
- Lamb & beef donair
- Pickles, sweet sauce, warm pita
- East coast mussels
- Wine, butter, garlic, parsley, grilled focaccia
- Maritimes blueberry apple crumble

Décor: miniature lighthouse, lobster traps, nets & seashells

Québec & Ontario

- Split pea & ham soup
- Seasonal greens
- Berries, niagara peninsula vinaigrette
- Assorted cheeses & charcuterie
- Chutneys, grapes, mustard, pickles, bakery bread
- Cast iron tourtière
- Buttery crust, orchard fruit chow chow
- Duck poutine
- Confit, curd, foie gras sauce
- Pudding chômeur

Décor: cascading fountain, wrought iron fencing, urns & topiaries

Manitoba, Saskatchewan & Alberta

- Quinoa & wild rice salad
- High bush cranberries, roast sweet potato
- Green pea salad
- Radish, mint vinaigrette
- Smokehouse brisket
- Rye bbq sauce
- Rotisserie chicken
- Honey lemon jus
- Peaches & cream corn bread
- Roasted potatoes
- Butter & chives
- Saskatoon berry pie

Décor: hay bales, wagon wheel, saddle & antique farm equipment

British Columbia & Territories

- Kale & radicchio salad
- Okanagan pear, almonds, late harvest vinaigrette
- Poached shrimp salad
- Lemon zest, fennel, tarragon
- West coast cod casserole
- Braised fennel, charred onions
- Seasonal heirloom vegetables
- Nanaimo bar

Décor: ice carved inuksuk, snowshoes, rundle rock, faux snow drifts, "diamonds" & "gold"

Experience an unrivalled evening surrounded by unique decor bringing together these diverse regions of Canada, including 10 centrepieces of wrought iron animals on greenery & berries with candles.

Speak to your conference services manager for additional decor enhancements.

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SIGNATURE BUFFET

All of our signature dinner buffets include coffee, decaffeinated coffee and LOT 35 teas.

A minimum of 100 guests is required. Additional fees for smaller groups.

Includes 2 chef attendant for up to 2 hours.

ANTLER TO TAIL

200 per person

Charcuterie

- Boar pâté, wild mushroom pâté, bison bres-aola, house smoked duck breast
- Bakery bread, lavash, stone fruit chutney, house mustard

Salads

- Farro salad, peas, salami, parsley, haskap berry vinaigrette
- Roasted cauliflower salad, heirloom carrot, currants, seeds, honey thyme vinaigrette
- Grilled romaine, sautéed apple, alpine cheese, cornbread crumbs, maple sherry

Clear duck & sherry consommé

Root vegetable ribbon

Entrees

- Boar & foie gras tourtière
- Orchard fruit chow chow
- House smoked game sausage
- Braised red cabbage
- Braised venison stew
- Mushrooms, pearl onions, rosemary, juniper
- Chef carved bison striploin (chef attendant)
- Chimichurri, mustards, horseradish
- Juniper smoked elk tartare (chef attendant)
- Cured egg yolk, house kettle chips
- Beef tallow mashed potatoes
- Charred brassica
- Crispy shallot, hazelnut romesco

Desserts

- Seasonal fruit crumble
- Warm sour cherry chocolate cake
- Saskatoon berry & pear frangipane tart
- Carrot cake

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A minimum of 100 guests is required. Additional fees for smaller groups.

Includes 1 chef attendant for up to 2 hours.

A NIGHT AT THE CASTLE

180 per person

Passed canapés

- Burrata
Cured tomatoes, garlic crostini
- Maple candied steelhead
Puffed amaranth
- Gougere
Foie gras mousse, honey, truffle

Grapes charcuterie | bar | cellar

- Spanish and basque cheeses
Chutney, preserves
- Jambon serrano
Melons, figs, fromage blanc, herb, olives,
medjools dates, pickled vegetables

Waldhaus

- Alpine cheese fondue
Bratwurst, cured sausages,
Roasted potatoes, broccolini, asparagus,
carrot
Diced baguette & pretzel

1888 Chop house (chef attendant)

- Signature beef tartare
Egg yolk, crispy potato skins
- 35-Day aged bone in prime rib
- Bone marrow butter, horseradish, mustard,
jus
- Roasted fingerling potatoes
Montréal steak spice
- Brussels sprouts
Crispy shallots, cranberry

Castello Italiana (chef attendant)

- Caprese salad
Marinated tomato, burrata, olive oil, aged
balsamic vinegar
- Tagliatelle
Forest mushrooms, ricotta, tomatoes,
parmesan
- Black truffle & parmesan grissini sticks

The Vermillion Room

- Tarte au chocolat & caramel
- Profiteroles
- Lemon meringue tarts
- Macaron
- Crème brûlée

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All of our signature dinner buffets include coffee, decaffeinated coffee and LOT 35 teas.

A minimum of 100 guests is required. Additional fees for smaller groups.

INDIAN BUFFET

140 per person

Soup

- Tamatar Shorba
Lentil & tomato soup

Salads

- Kachumber salad
Cucumber, tomato, cilantro
- Masala lentil salad
Cumin roasted carrots
- Sprouted mung bean salad
Capsicum, spring onion, cashew

Entrees

- Murg tikka makhani
Smoked chicken in a silky smooth tomato sauce perfumed with fenugreek
- Khade masala ka gosht
Lamb curry, onions, tomato
- Kadhahi paneer
Bell peppers in a tomato sauce
With cracked coriander and peppers
- Sabz kalonji
Stir fried vegetables flavored with onion seeds
- Aloo gobi matar
Potato, cauliflower and green peas tossed in indian spices
- Jeera pulao
Cumin infused steamed fragrant basmati rice
- Naan, raita, chutneys, pickles, chilies

Desserts

- Rasmalai
- Gulab jamun
- Carrot halwa

Appetizers enhancement by the dozen

- Subz samosa | 70
Deep fried pastry parcels filled with spiced vegetable
- Achari paneer tikka | 76
Cottage cheese with peppers and onions perfumed with pickled spices
- Fish pakora | 80
Batter fried cod, bell peppers, ascended with cumin seeds and dry mango powder
- Tandoori lamb chops | 92
Lamb chops in a spicy chili and yogurt marinade

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SIGNATURE DINNER

MEDIEVAL FEAST AT THE CASTLE

195 per person

Step back in time to 16th century England & enjoy an evening of merriment. Under the guidance of the King's Lord Chamberlain and the bagpiper, the tone is set for a truly memorable evening.

Loyal footmen deliver one king's crown loaf to each table; the loaf is portioned into pieces & the lucky soul who receives the piece containing "the jewel" (dried fruit) will be crowned the head of the table.

Menu prices includes both Lord Chamberlain & bagpiper plus a maximum of 8 head table costumes.
Menu prices also include fairmont banff springs costumed service staff.

(Menu served family style)

A minimum of 60 guests

A maximum of 200 guests

- King's crown loaf (dried fruit token)
- Bc apples and grapes
- Green salad, shaved cabbage, apple, garlic dressing
- Farmhouse cheese board and bakery breads
- Lamb scotch broth with barley and swede
- Roasted chicken drumstick with garlic, lemon and parsley
- Grilled mint scented lamb rack
- Slow & low maple spice glazed beef ribs
- Alberta potatoes, chive butter
- Honey & rosemary roasted root vegetables
- Dundee cake, apple wellington

Enhance the feast | 25

- Chef's parade whole spit roasted Alberta young pig (minimum 100 guest)

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BEVERAGE SERVICE

A minimum sale of \$400 per bar, per hour are required or a labour charge of \$120 per bar will be applied.

HOST BAR

For groups when the host is paying for all beverage consumption. Host bar pricing does not include GST or the 20% surcharge.

CASH BAR

Guests purchase their own beverages from a cashier/bartender, provided by the Hotel. Cash bar prices do include GST and the 20% surcharge.

DRY BAR

For when guests are hosting a reception in their suite and is arranged with our In-Room Dining department. A charge of \$7 per person includes appropriate glassware, cocktail napkins, ice & garnishes. If a bartender is required for a function, a labour charge of \$120 will apply.

NOTE: Any reception on a hotel guest floor in a guestroom must end by 11:00 pm.

ALCOHOL SERVICE POLICY

It is the policy of Fairmont Banff Springs to serve alcoholic beverages in a responsible and professional manner at all times.

Fairmont Banff Springs will adhere to all applicable laws and regulations as they pertain to the service of alcohol to under age or intoxicated persons.

The hours of alcoholic beverage service at Fairmont Banff Springs are 9:00 am to midnight, for event functions.

SOMMELIER CONSULTING SERVICE

If you would like to speak to the hotel sommelier about pairing wines with your menu selections, or additional selections available from our extensive cellars, please speak to your Conference Services Manager.



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BEVERAGE SERVICE

A minimum sale of \$400 per bar, per hour are required or a labour charge of \$120 per bar will be applied. Please speak to your CSM if you would like to add the sparkling wine to your bar.

	Host bar	Cash bar		Host bar	Cash bar
HOUSE BRANDS 1 oz	11	13	BEER (355ml)		
Finlandia Vodka			Domestic Beer, Cider	9	11
Beefeater Gin			Imported Beer	10	12
Bacardi White Rum			Non-alcoholic	9	11
Canadian Club Rye					
The Famous Grouse Scotch			HOUSE WINE (5 oz)		
Homitos Plata			International Cellar Selection	13	15
Jim Beam Rye					
Martini Rosso Vermouth			LIQUEURS (1 oz)	10	12
Chandon Blanc de Noirs (750ml)	85	112	Kahlúa		
			Bailey's Irish Cream		
			Hennessey VS		
DELUXE BRANDS 1 oz	12	14	Grand Marnier		
Tito's Vodka			Campari		
Plymouth Gin			Amaro Montenegro		
Bacardi White Rum			Aperol		
Bacardi 8 Year Rum			Cointreau		
Lot 40 Rye			Disaronno		
Chivas Regal Scotch 12 yr			Jagermeister		
Casamigos Blanco Tequila			Martini Dry Sec		
Maker's Mark Bourbon			Martini Rosso		
Martini Rosso Vermouth			Sambuca		
Gardet Brut (750ml)	159	196	SOFT DRINKS, JUICES		
			Assorted Soft Drinks and Juices	6	7
LUXURY BRANDS 1 oz	13	15	Sparkling Mineral Water - (350ml)	6	7
Belvedere Vodka					
The Botanist Gin			PUNCHES		
Bacardi White Rum			<i>All punches serve 25 guests per order (available to order on a host basis only)</i>		
Bacardi 8 Year Rum			Non-Alcoholic Fruit Punch	70	
Casamigos Reposado Tequila			Liquor Punch	150	
Woodford Reserve Bourbon			Sparkling Punch	160	
Macallan Double Cask 12 years			House made Glühwein	150	
Martini Rosso Vermouth			Rum and Eggnog (Seasonal)	150	
Bollinger Special Cuvée (750ml)	188	225	Non-Alcoholic Eggnog (Seasonal)	85	

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SIGNATURE COCKTAILS

A minimum sale of \$400 per bar, per hour are required or a labour charge of \$120 per bar will be applied.

	Host bar	Cash bar		Host bar	Cash bar
Old Fashioned 2.25oz			Ristretto Negroni 3oz		
	21	24		22	25
Makers Mark Giffard Caramel Cognac 2 Dash Angostura Bitters Garnish: Dehydrated Orange disk			Gin, Campari Aperol Sweet Vermouth Infused w/Coffee Beans Garnish: Lemon zest		
Manhattan 3oz			Wildflower 2.5oz		
	22	25		23	26
Bulleit Rye Antica Formula Amaro Nonino 1 Bsp Campari 2 Dash Angostura Garnish: 2 Morello Cherries on a skewer			<i>Banff Springs Signature drink</i> Rundle Gin Lillet Blanc St. Germain 3 Dash Plum Bitters Garnish: Lemon Zest on Rim		
Kentucky Gold			Rum n' Raspberry		
	22	25		20	23
Bulleit Bourbon Honey-Ginger Syrup Fresh Lemon Juice			Bacardi White Rum Chambord Wild Raspberry Shrub Fresh Lime Juice Soda		
Pineapple-Cucumber Margarita					
	23	26			
Don Julio Blanco Acid-Adjusted Pineapple Juice Cucumber Syrup					

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WINE LIST

A minimum sale of \$400 per bar, per hour are required or a labour charge of \$120 per bar will be applied. Vintage may vary.
Pricing is per bottle.

WHITE WINES

Canadian Cellar Selection	64
International Cellar Selection	59

SPARKLING

Canella Prosecco DOC, Italy	68
Chandon Blanc de Noirs, USA	85
Mission Hill Sparkling Brut, Canada	90
Canella Lido Prosecco Rose	72

CHAMPAGNE

Delamotte Brut, France	188
Dom Pérignon Brut 2009, France	485
Gardet Brut, France	159
Bollinger Special Cuvee, France	188

PINOT GRIS/GRIGIO/BLANC

CedarCreek Estate, Canada	68
Coltorenzio Lumo, Italy	77
Gustave Lorentz Organic Pinot Blanc, France	96
Kettle Valley Blush, Canada	90

SAUVIGNON BLANC

Tate Springs, USA	125
Mademoiselle de "T" Pouilly Fumé, France	93
Domaine Delaporte Sancerre, France	105
Lake Breeze, Canada	77
Mission Hill Reserve, Canada	79
Mount Riley, New Zealand	68

RIESLING

Sparr Reserve, France	71
St. Urban-Hof "Urban", Germany	63
Vineland Semi Dry, Canada	68

CHARDONNAY

J. Drouhin Macôn Villages, France	68
Louis Jadot Chablis, France	108
Meyer Family, Canada	79
Rombauer Carneros, USA	144
Sonoma Cutrer, USA	95
Wente Morning Fog, USA	72
Barrel Burner, USA	76

UNIQUE

Meyer Family, Gewürztraminer, Canada	68
Honoro Vera Blanco, Spain	63
Paul Mas, Viognier, France	63

ROSÉ WINES

Honoro Vera Rose, Spain	63
Mission Hill Estate Series, Canada	68
Peyrassol Les Commandeurs, France	81

ICE WINE (200ml)

Inniskillin Vidal, Canada	82
Inniskillin Riesling, Canada	82

KOSHER

Galil Mountain Viognier	58
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NON-ALCOHOLIC

Loxton Sparkling, Australia	29
Ariel Chardonnay, USA	45

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Fine Print

Breakfast

Breaks

Meals To-Go

Lunch

Reception

Dinner

Beverage Service

Wine List

WINE LIST

A minimum sale of \$400 per bar, per hour are required or a labour charge of \$120 per bar will be applied. Vintage may vary.
Pricing is per bottle.

RED WINE

Canadian Cellar Selection	64
International Cellar Selection	59

ZINFANDEL

Masseria Surani Heracles Primitivo (Italy)	71
Ridge East Bench (USA)	85
Wente Beyer (USA)	77

MALBEC

Château Gadou Grande Lignée (France)	68
Luigi Bosca (Argentina)	68
Tinto Negro Limestone (Argentina)	72

MERITAGE BLEND

Culmina Hypothesis (Canada)	160
Blasted Chuch Cabernet & Merlot (Canada)	88
Montes Alpha M (Chile)	221
Osoyoos Larose Le Grand Vin (Canada)	143

CABERNET SAUVIGNON

Beaulieu Vineyards (USA)	113
Fox Glove (USA)	86
Joseph Phelps (USA)	220
Kettle Valley Barber Vineyard (Canada)	131
Merryvale Starmont Hillside (USA)	139
Stag's Leap (USA)	159
Barrel Burner (USA)	76

MERLOT

Blasted Church (Canada)	92
Duckhorn Decoy (USA)	116
Zenato Sansonina (Italy)	132

SHIRAZ & SYRAH BLENDS

Barossa Valley Estate (Australia)	63
Château La Nerthe (France)	210
Eberle (USA)	116
Blasted Church (Canada)	84
Paladin (Italy)	76

PINOT NOIR

Foxen (USA)	128
Joie Farm PTG (Canada)	96
Joseph Drouhin, Bourgogne (France)	72
Louis Latour (France)	117
Oyster Bay (New Zealand)	72
Elizabeth Rose (USA)	109

ITALIAN

Caparzo Brunello di Montalcino	165
Querciabella Turpino Super Tuscan	175
Castelvecchi Chianti Classico Capotondo	77
Massolino Barolo	110
Querciabella Mongrana Super Tuscan	95
Zenato Amarone Classico	139

BORDEAUX

Château J. Maltus Teyssier Saint-Émilion	140
Château Perron Lalande de Pomerol	112

KOSHER

Galil Mountain Cabernet Sauvignon	58
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NON-ALCOHOLIC

Ariel Cabernet Sauvignon (USA)	45
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